



ROSE

MADemoiselle A

« A delicious, very harmonious wine with a fresh and fruity character. »

Appellation: AOP Vin de Savoie Rosé

Grape variety: Gamay

Average age of the vine: 35 years

Yield: 55 hl/ha

Terroir: silty clay

Production area: 1,2 ha

Harvest: machine

Vinification: direct pressing, cold settling, fermentation in temperature-regulated stainless steel tanks

Maturation: some months in stainless steel tanks

Tasting:

- **Visual:** a beautiful, clear and bright appearance with pomegranate and salmon glints
 - **Nose:** brioche on opening, and blossoms into a spontaneous expression in which tangy fruit is trimmed with floral and spicy notes: brioche, wild strawberries, mandarin, verbena and lemongrass.
 - **Palate:** it offers wonderful balance between mineral freshness and the sweetness of the residual sugars. There are some wonderful mouthwatering aromas.
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Ageing potential: 1 to 2 years

Food pairing: aperitifs, summer dishes or fruits salad

